

FINEW®

## SHARPENING STONE

### SHARPENING INSTRUCTIONS

1. Soak it in water for 10 minutes, put it in the bamboo base with rubber holder on a flat surface.
2. Clip the guide on knife. Use the 400 grit side for rough grinding in 10~30 degree angle, push the knife with a little force, and then gently retracted. This process takes about 15 minutes.
3. Then use the 1000 grit side for fine grinding. This process takes about 10 minutes.
4. Use 3000 grit side for fine grinding in 10~30 degree angle gently for 15 minutes.
5. Then use 8000 grit side for mirror polishing for 10 minutes.
6. Use leather strop to polish blade and removing burr.
7. Use flattening Stone to keep your water stones flat.



### MAINTENANCE

1. After honing, clean the knife with wet cloth or water, then dry it.
2. Use a soft brush to clean the stone, then put it in a ventilated place to dry.



### WARM NOTES

- ⊖ Please Do not only use the middle but the whole surface!
- ⊖ Please Do not hone serrated blades and ceramic knives with it!
- ⊖ Please Do not let small children sharpen any knife!

